

LA POINTE

With its glorious ruby red colour, this wine charms at first sight. The nose has delicately fragrant aromas of violet and mint, mingled with curcuma and laurel leaf, with a touch of leather completing the aromatic palette. In the mouth it is beautifully fresh and perfectly balanced, with elegant tannins. It first reveals redcurrant and quince jelly, extending to peaty notes, and finishing on a persistent minerality, with graphite and a subtly oaky nuttiness. A profound, singular wine that unfolds all its personality as the tasting progresses.

FICHE TECHNIQUE

Appellation
AOP Corbières

Millésime
2023

Cépages
Grenache noir 55 %
Syrah 45 %

Degré
13 % alc./vol

Terroir
Sandy clay and sedimentary limestone slopes

Vinification
The Syrah was picked a week before the Grenache. Hand-picked and destemmed, with no crushing. The two varieties were fermented together, with light pumping over up to the end of alcoholic fermentation and some moistening of the cap at the end of the vatting period, which lasted a total of 15 days. 25 % of the volume was then racked into barrels.

Élevage
Concrete vats : 75% of the volume
Barrels : 25% of the volume
Duration : 12 months

PALMARÈS

Jeb Dunnuck 2025
88/100

www.calmel-joseph.com

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PALMARÈS

Decanter
91/100

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